

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A process for producing functional bread crumbs comprising mixing fresh bread crumbs in the absence of added liquid with powdery starch and/or powdery protein; and drying the resultant mixture to thereby cause the powdery starch and/or powdery protein to adhere to the bread crumbs.

Claim 2 (Previously Presented): The process for producing functional bread crumbs according to claim 1, wherein the powdery starch and/or powdery protein in a total amount of 2-60 parts by weight are adhered to 100 parts by weight of the fresh bread crumbs.

Claim 3 (Previously Presented): A process for producing functional bread crumbs according to claim 1, wherein, in addition to the powdery starch and/or powdery protein, powdery sugar is adhered to the fresh bread crumbs.

Claim 4 (Previously Presented): The process for producing functional bread crumbs according to claim 3, wherein a mixture of the powdery starch, powdery protein, and powdery sugar in a total amount of 2-60 parts by weight are adhered to 100 parts by weight of the fresh bread crumbs.

Claim 5 (Original): The process for producing functional bread crumbs according to claim 3 or 4, wherein 0.01-80 parts by weight of the powdery sugar is mixed with 100 parts by weight of the powdery starch and powdery protein.

Claim 6 (Currently Amended): Functional bread crumbs comprising a dried mixture of fresh bread crumbs and powdery starch and/or powdery protein adhered thereto free of added liquid.

Claim 7 (Currently Amended): The functional bread crumbs mixture of claim 6 wherein the mixture prior to drying is free of added liquid and comprises powdery starch, powdery protein and powdery sugar in a total amount of 2-60 parts by weight to 100 parts by weight of fresh bread crumbs.